The aim of a Colour Coding system is to prevent cross contamination and it is vital that a system forms part of an employee training programme.

The Colour Coding of chopping boards and knives is a simple but important step that will make a large contribution to hygiene standards and the elimination of cross infection.

**RED – Raw Meat**

**BLUE – Raw Fish**

**YELLOW – Cooked meat**

**GREEN – Salad and fruit**

**BROWN – Vegetables**

**WHITE – Bakery & dairy**